



SET MENU PACKAGES 2020

Waterfront location

Award-winning cuisine



A BEACHSIDE CELEBRATION AT THE LAGOON

For groups who value a beautiful setting and top quality cuisine, The Lagoon is a wonderful choice for a memorable group celebration.

We have put together this booklet to provide you with all the information you need to plan a meal for your group of up to 40 people (over that number, please refer to our Function Packages).

Don't forget, we're available seven days a week to chat with you about any questions you have.

GET IN TOUCH

The Lagoon Events Team

Available seven days a week

admin@lagoonrestaurant.com.au

02 4226 1677

www.lagoonrestaurant.com.au

SET MENU OPTIONS

MENU OPTIONS

\$49 Set Menu [Breads | Main | Dessert]

\$59 Set Menu [Breads | Entree | Main | Dessert]

\$69 Set Menu [Appetisers | Breads | Entree | Main | Dessert]

\$79 Set Menu [Appetisers | Entree | Main | Dessert]

\$99 Set Menu [Appetisers | Breads | Entree | Main | Dessert] OR
[Appetisers | Breads | Seafood Platter for 2 | Dessert]

CHILDREN

\$15 Main | \$6.5 Dessert

Children 12 years or younger are welcome to order from our Children's Menu. Your waiter will take their order on the day.

BEVERAGE OPTIONS

Drinks on Consumption | beverages are charged on consumption and placed on your bill [a drinks limit and beverage restrictions can be established]

Buy Own Drinks | guests may purchase their own drinks at the bar

Drinks Package | all-inclusive packages at a set price per person

Please note we do not split bills.

\$49 SET MENU

APPETISER

Selection of Stone-Baked Bread

MAINS [YOUR CHOICE OF]

John Dory Fillet grilled and topped w a champagne & basil beurre blanc

Char-Grilled Chicken Breast filled w kingfisher brie, thyme, corn & Dijon farce w red currant jus & veloute

Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash & shiraz jus

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

Chef's Selection beautiful desserts chosen by our pastry chef

\$59 SET MENU | \$54 WITHOUT DESSERT

APPETISER

Selection of Stone-Baked Bread

ENTREES [YOUR CHOICE OF]

Fresh King Prawns w avocado wasabi cream, chamomile ash & citrus vinaigrette Sea

Salt & Cracked Pepper Calamari served w lime aioli & Asian slaw

Chicken Cardini lemon & garlic infused chicken breast strips w avocado foam, plantain crisp, anchovy dust & deconstructed Caesar

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

MAINS [YOUR CHOICE OF]

John Dory Fillet grilled and topped w a champagne & basil beurre blanc

Char-Grilled Chicken Breast filled w kingfisher brie, thyme, corn & Dijon farce w red currant jus & veloute

Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash & shiraz jus

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

Chef's Selection beautiful desserts chosen by our pastry chef

\$69 SET MENU | \$64 WITHOUT DESSERT

APPETISERS

Selection of Stone-Baked Bread

Greek Salad w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano

Garden Salad w mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette

ENTREES [YOUR CHOICE OF]

Beetroot-Cured Atlantic Salmon w fennel & ruby grapefruit micro salad, served w lime & vanilla bean mayonnaise

Sea Salt & Cracked Pepper Calamari served w lime aioli & Asian slaw

Chicken Cardini lemon & garlic infused chicken breast strips w avocado foam, plantain crisp, anchovy dust & deconstructed Caesar

Fresh King Prawns w avocado wasabi cream, chamomile ash & citrus vinaigrette

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

MAINS [YOUR CHOICE OF]

John Dory with Scampi grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc

Berkshire Pork Belly Three Ways 6-hour slow roasted pork belly w nose to tail pork & pistachio sausage sesame seed & prosciutto soil w a minted split pea puree, Rodriguez & honey soy jus

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick sauce

Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash & shiraz jus

Grilled Chicken Breast filled w kingfisher brie, thyme, corn & Dijon farce w red currant jus & veloute

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

Chef's Selection beautiful desserts chosen by our pastry chef

\$79 SET MENU | \$74 WITHOUT DESSERT

APPETISERS

Selection of Stone-Baked Bread

Greek Salad w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano

Garden Salad w mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette

ENTREES [YOUR CHOICE OF]

Fresh King Prawns w avocado wasabi cream, chamomile ash & citrus vinaigrette

Dozen Sydney Rock Oysters Natural or Dozen Sydney Rock Oysters Kilpatrick

Beetroot-Cured Atlantic Salmon w fennel & ruby grapefruit micro salad, served w lime & vanilla bean mayonnaise

Sea Salt & Cracked Pepper Calamari served w lime aioli & Asian slaw

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

Chicken Cardini lemon & garlic infused chicken breast strips w avocado foam, plantain crisp, anchovy dust & deconstructed Caesar

MAINS [YOUR CHOICE OF]

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick sauce

Wild Barramundi with BBQ King Prawn w our famous lot sauce

Local Snapper Fillet grilled w lemon thyme butter, asparagus spear & confit desiree

Black Angus Eye Fillet of Beef chargrilled asparagus, marsala glazed baby radish, Paris mash & Barossa shiraz jus

Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash & shiraz jus

Berkshire Pork Belly Three Ways 6-hour slow roasted pork belly w nose to tail pork & pistachio sausage sesame seed & prosciutto soil w a minted split pea puree, Rodriguez & honey soy jus

John Dory with Scampi grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc

Char-Grilled Chicken Breast filled w kingfisher brie, thyme, corn & Dijon farce w red currant jus & veloute

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

Chef's Selection beautiful desserts chosen by our pastry chef

\$99 SET MENU

Your Guests can choose

Appetisers | Seafood Platter for 2 | Dessert

OR Appetisers | Entree | Main | Dessert

APPETISERS

Selection of Stone-Baked Bread

Greek Salad w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano

Garden Salad w mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette

HOT & COLD SEAFOOD PLATTER FOR TWO

Hot: lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick & mornay oysters, scallops in the shell, BBQ octopus, salt & pepper calamari and catch-of-the-day

Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh prawns, Hiramasa Kingfish yellow fin tuna and a beetroot cured Atlantic salmon

[Cold platter will be served with entrée, hot platter will be served with main]

ENTREES [YOUR CHOICE OF]

Fresh King Prawns w avocado wasabi cream, chamomile ash & citrus vinaigrette

Dozen Sydney Rock Oysters Natural w coriander citrus vinaigrette

Dozen Sydney Rock Oysters Kilpatrick

Atlantic Salmon beetroot-cured Atlantic Salmon, fennel, ruby grapefruit micro salad, served w lime & vanilla bean mayonnaise

North Atlantic Sea Scallops seared jumbo Atlantic scallops w macadamia pumpkin puree, wattle seed soil & lemon infused oil

BBQ Octopus marinated w garlic, chilli and ginger

Sea Salt & Cracked Pepper Calamari served w lime aioli & Asian slaw

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

Chicken Cardini Lemon & garlic infused chicken breast strips w avocado foam, plantain crisp, anchovy dust & deconstructed Caesar

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MAINS [YOUR CHOICE OF]

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick sauce

Wild Barramundi with BBQ King Prawn w our famous lot sauce

Local Snapper Fillet grilled w lemon thyme butter, asparagus spear

Grilled Moreton Bay Bugs served w rice & a chilli, ginger & garlic cream sauce

Angus Eye Fillet of Beef chargrilled asparagus, marsala glazed baby radish, Paris mash & Barossa shiraz jus

Beef & Lobster half lobster mornay accompanied by eye fillet of beef w shiraz jus

Western Australian Scampi served w rice & a light lemon basil beurre blanc

Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash & shiraz jus

Berkshire Pork Belly Three Ways 6-hour slow roasted pork belly w nose to tail pork & pistachio sausage sesame seed & prosciutto soil w a minted split pea puree, Rodriguez & honey soy jus

John Dory with Scampi grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc

Char-Grilled Chicken Breast filled w kingfisher brie, thyme, corn & Dijon farce w red currant jus & veloute

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

Chef's Selection beautiful desserts chosen by our pastry chef

CHILDREN'S MENU

12 years old and under

\$15 Main | \$6.5 Dessert

MAINS [YOUR CHOICE OF]

Chicken Schnitzel Tenderloin & Chips

Fish & Chips

Pasta Napolitana

Calamari & Chips

Grilled Chicken with mashed potato

DESSERTS

Vanilla Bean Gelato w your choice of topping

Chocolate Dragster chocolate tart transformed into a dragster

MENU SELECTION | OPTIONAL EXTRAS

SHARING PLATTERS [served in addition to menu/packages only]

Three Dip Platter seasonal produce	\$40
Antipasto Platter cured meat, marinated olives, feta, oven roasted vege served with lavosh crisps	\$85
Fruit Platter assorted seasonal fruit	\$45
Cheese & Fruit Platter chef's selection of gourmet imported cheeses with handmade lavosh	\$85
Tempura Barramundi Pieces 30 pieces per platter	\$65
Lemon Pepper Chicken Skewers 30 pieces per platter	\$55
Chicken Yakatori Skewer 30 pieces per platter	\$55
Fresh Hand Cut Pasta in your choice of Pappardella , Fettuccini or Gnocchi with your choice of sauces	\$80
<ul style="list-style-type: none">• Carbonara cream based sauce with bacon & mushrooms• Sun Dried Tomatoes served with fresh basil [v]• Chorizo served with olives, Mediterranean vegetables in a napolitana sauce	
Tempura Prawns 30 pieces per platter	\$115
Salt & Pepper Calamari 30 pieces per platter	\$85
Oriental Spring Rolls 30 pieces per platter	\$48
Cheese & Spinach Triangles 30 pieces per platter	\$48
Hand Cut Chips	\$7
Lagoon Salad	\$34.5
Garden Salad	\$14.5
Greek Salad	\$17.5
Herb or Garlic Bread	\$9.5
Stone Baked Sourdough Cob	\$12.5
Fresh Prawns unpeeled, served with cocktail sauce & lemon	
1/2 kg [unpeeled]	\$25
1 kg [unpeeled]	\$40
Seafood Antipasto Platter cured meats, marinated olives & feta, oven roasted vege served with handmade lavosh, prawns, natural oysters, Balmain Bugs	\$165

BEVERAGE PACKAGES

Silver Beverage Package

Fri Night Sat Night Sun Lunch	4 Hours	5 Hours	6 Hours
	\$35 pp	\$40 pp	\$45 pp

Gold Beverage Package

Fri Night Sat Night Sun Lunch	4 Hours	5 Hours	6 Hours
	\$40 pp	\$45 pp	\$50 pp

Platinum Beverage Package

Fri Night Sat Night Sun Lunch	4 Hours	5 Hours	6 Hours
	\$45 pp	\$50 pp	\$55 pp

Premium Beverage Package

Fri Night Sat Night Sun Lunch	4 Hours	5 Hours	6 Hours
	\$55 pp	\$60 pp	\$65 pp

BEVERAGE OPTIONS

SILVER PACKAGE

Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillion, Sauvignon Blanc, The Tasty Grape Cab Merlot, Soft Drinks, Freshly Brewed Tea & Coffee

GOLD PACKAGE

150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillion, Sauvignon Blanc, The Tasty Grape Cab Merlot, St Louis Blanc De Blanc, Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

PLATINUM PACKAGE

Furphy Refreshing Ale, 150 Lashes Pale Ale, Hahn Super Dry, Bryon Bay Pale Lager, Hahn Premium Light, Choice of Red & White Wine from The Telling Tales Range, St Louis Blanc De Blanc, Naked Shadow Pink Moscato, Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

PREMIUM PLATINUM PACKAGE

Furphy Refreshing Ale, 150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Corona, Peroni, Tooheys Extra Dry, Hahn Premium Light, Choice of Red & White Wine from The Telling Tales Range, St Louis Blanc De Blanc, Naked Shadow Pink Moscato, House Spirits (Scotch, Bourbon, Vodka, Gin & Bacardi), Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

SELECTIONS

DRAUGHT BEERS Crown Lager | Wild Yak Pacific Ale | Pure Blonde | Carlton Dry | Cascade Premium Light

BOTTLED BEERS [+7] Corona | Becks | Tooheys Extra Dry
[Gold & Platinum Packages only]

HOUSE SPIRITS [+10] Vodka | Bourbon | Scotch | Gin | Bacardi
[Gold & Platinum only]

PREMIUM SPARKLING [+2] Pearle De Vigne Blanc De Blanc French Sparkling, Naked Shadow Pink Moscato

COCKTAIL PITCHER [32 PER PITCHER] Cosmopolitan | Strawberry Pink Moscato | Fruit Tingle [1.2 litre | 8 glasses]

SPARKLING WINE Telling Tales Cuvee Brut [McLaren Vale SA] | Naked Shadow Pink Moscato [McLaren Vale SA]

RED WINE The Tasty Grape Cab Merlot [WA] | Telling Tales Shiraz [McLaren Vale SA] | Telling Tales Merlot [Barossa WA]

WHITE WINE The Tasty Grape Semillon Sauvignon Blanc [Great Southern WA] | Telling Tales Chardonnay [Margaret River WA] | Telling Tales Sauvignon Blanc [Marlborough NZ] | Telling Tales Moscato [McLaren Vale SA] | Telling Tales Pinot Grigio [Adelaide Hills SA]

BEVERAGE PACKAGE EXTENSION

ADDITIONAL HOUR OF BEVERAGES (includes drinks, staff and room hire)
+ \$10 per person

CUSTOMISE YOUR TABLE

CAST IRON CANDELABRAS

wrought iron candelabras with white pillar candle \$40 per table

SILVER DISC CHANDELIER

acrylic cascading silver disc chandelier \$40 per table

VINTAGE CANDELABRA

elegant vintage style silver candelabra with candles \$40 per table

CHAIR COVERS

available in a variety colours \$5 per chair

CHAIR COVER

sashes available in a variety colours \$2 per chair

GOOD TO KNOW

Minimum spend and minimum guest numbers may apply. If minimum guest numbers are not met, the minimum spend will still apply. Please note that the minimum spend in November & December is higher. Please refer to the functions team for further details.

DIETARY REQUESTS

All dietary requests can be accommodated and will be catered for at no additional cost. Please advise your coordinator two weeks prior to your event.

CAKES & FLOWERS

You are welcome to bring cakes and flowers for your function, but please note that these must be delivered on the day of the event and not the day prior. We have limited storage and are unable to store cakes and flowers in our cool rooms.

DECORATIVE ITEMS

All decorative items for your event can be delivered the day prior but must be appropriately packed in storage boxes with lids and clearly labelled with the day, date & name of the event.

WHEELCHAIR AND DISABLED ACCESS

Wheelchair access to the building and designated disabled toilets are available.

PUBLIC HOLIDAYS

Saturday pricing applies.